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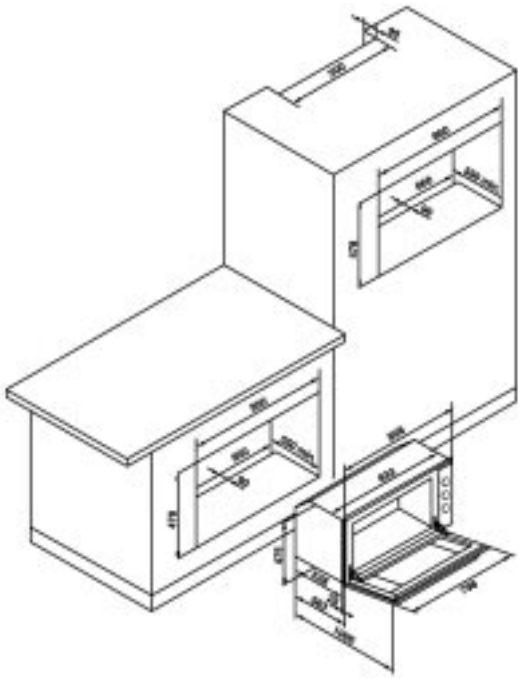
INSTALLATION

Technical information for the installer

- After unpacking the oven to connect it, rest it on the polystyrene base to avoid damaging it.
- Do not lift the oven by the handle, but hold it by the sides.
- Make sure that the appliance was not damaged during transport.
- The oven and unit dimensions are shown in the figure at the side.
- The units in contact with the oven must be heat-resistant (min. 85°C).
- If the plastic laminates or the sealing material are not sufficiently heat resistant, this may result in the formation of bubbles, deformation of the surface or detachment of the coating.
- Insert the oven in the unit cavity, lifting it by the sides and being careful not to trap the power cable.
- Fasten the oven using the screws.
- The oven can also be built into a column.
- **To allow for proper ventilation, leave an opening of at least 860x90 mm in the lower rear section of the unit. If the product is installed in a column unit, in addition to the 860x90 mm opening at the base, leave a 500x90 mm opening in the upper rear section of the unit.**



ELECTRICAL CONNECTION

- **Important:** do not switch the oven on before the connection is complete.
- Make sure that the oven is installed by a skilled electrician in accordance with the instructions supplied by the manufacturer and in compliance with the local regulations.
- The installer is responsible for the correct electrical connection and the observance of the safety standards.
- Fit an all-pole On/Off switch between the appliance and the power supply with minimum contact separation of 3 mm.
- Earthing of the appliance is obligatory by law.
- Do not use multiple sockets or extensions.
- After installation the electrical parts must be inaccessible.
- Make sure that the mains voltage coincides with the voltage shown on the appliance rating plate. The rating plate is visible on the front edge of the oven when you open the oven door.

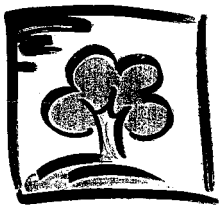
BEFORE USING THE OVEN

- For best use of this oven read the instructions for use carefully and keep them in a safe place.
- Remove the cardboard and polystyrene protection from inside the oven.
- Clean the inside of the oven with non abrasive soap and warm water.
- Remove the accessories from the oven and heat it at the maximum temperature for about 30 minutes to remove the odour and fumes from the insulating material and the protective greases.
- The window should be kept open during this operation.

SAFEGUARDING THE ENVIRONMENT

1. Packing
- The packaging material is 100% recyclable, as confirmed by the recycling symbol ♺.

2. Oven
- The oven has been manufactured with recyclable or reusable material. Dispose of it following the local regulations for waste disposal. If the oven is to be scrapped, cut off the power cable.



PRECAUTIONS AND GENERAL RECOMMENDATIONS

- Before performing any maintenance, switch the oven off.
- **Keep children well away from the oven while it is in use.**
- This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.
- Any repair or work on the oven must only be performed by a trained electrician.
- Make sure that electrical cables connecting other kitchen appliances near the cooker cannot come into contact with the hot parts or be trapped in the oven door.
- Wear oven gloves to remove pans and accessories when the oven is hot.
- **Never line the bottom of the oven with aluminium foil.**
- Do not keep any inflammable items in the oven. If the appliance is switched on by mistake, they could catch fire.
- Do not rest heavy weights on the door because they could damage the oven cavity and the hinges. Maximum weight: 7 kg.
- Do not lean or sit on the open oven door. Do not hang any weight on the handle of the open oven door.
- This appliance must only be used for the purpose for which it was expressly designed, i.e. the cooking of food. Any other use (e.g. room heating), should be considered incorrect and thus dangerous. The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance. The use of any electrical appliance implies the observance of some fundamental rules. In particular during use:
  - do not take the plug out of the socket by pulling the power cable;
  - do not touch the appliance with wet or damp feet;
  - do not use the appliance with bare feet.

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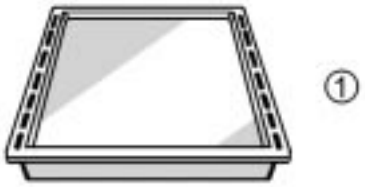
OVEN ACCESSORIES

Drip tray (1)
The drip tray is designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken and fish with or without vegetables. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.



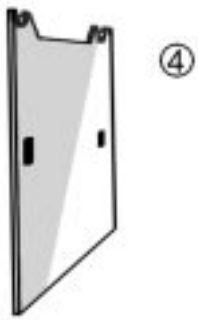
Baking tray (2)
To be used to cook biscuits, meringues and pizzas.

Shelf (3)
To used to cook food or as a support for pans, cake tins or any other cooking container. It can be positioned on any level available.

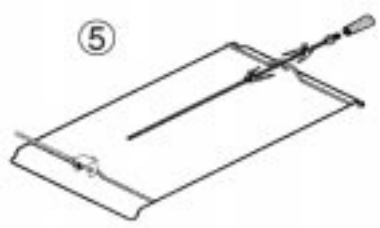
Catalytic panels (4)
These panels are covered with a special microporous enamel which absorbs the splashes of fat. We suggest performing a self-cleaning cycle after particularly greasy cooking.

1. Switch the oven on empty to a temperature of about 200°C for about an hour.
2. At the end of the cycle, when the oven is cold, use a damp sponge to remove the food residues, if necessary.
   Do not use soaps or detergents because these could ruin the catalytic enamel.

A kit with the catalytic panels is available from the After-Sales Service. Code No. 4812 310 28087.



Turnspit (5)
To be used as indicated in the section of the separate Product Description Sheet.



N.B.: The accessories vary depending on the model.

COOKING TABLE

Type of dish	Temp.°C	Side rail (*)	Cooking time min.	Cooking cycle
Pastry and cakes				
Panettone or focaccia	180	2	55-65	
Fruit pie	200	1	30-40	
Ricotta pie	180	2	35-40	
Cakes in a tin with yeast mixture	200	1	25-35	
Shortcrust pastry	190	2	20-30	
Choux pastry	200	2	15-25	
Biscuits	190	3	15-20	
Lasagne	225	2	40-50	
Meat				
Beef fillet	225	2-3	50-80	
Beef roast	225	2-3	50-80	
Veal roast	225	2-3	60-80	
Lamb roast	225	2	45-55	
Rare roast beef	225	2-3	50-60	
Roast hare	200	2	60-90	
Roast turkey	180	2	about 240	
Roast goose	200	2	150-210	
Roast duck	200	2	120-180	
Roast chicken	200	2	60-90	
Leg of goat	200	2-3	90-150	
Leg of deer	180	2-3	90-180	
Fish	180	2-3	10-40	
Vegetables				
Soufflé of cooked vegetables	170-190	2-3	40-50	
Pizza	240	1	15-25	
Cooking with the grill				
Chops		4	8-12	
Sausages		4	10-13	
Grilled chicken		3	25-35	
Chicken kebabs			50-65	
Roast veal kebabs			50-65	

Notes:
(*) The side rails are numbered from the bottom. Preheat the oven before putting the food in.

These cycles are recommended for cooking delicate foods and/or for reheating dishes.

This cycle is recommended for cooking several dishes and the same time without taste and smells passing from one to the other (with the same cooking time).

THE DATA GIVEN ABOVE ARE INDICATIVE BECAUSE THE COOKING TYPE AND TIME VARIES WITH THE FOOD QUANTITY AND QUALITY.

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CARE AND CLEANING

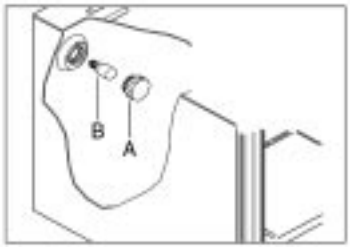
- After using leave the cooker to cool and then clean it so that the incrustations are not repeatedly heated.
- If the dirt is stubborn, use a specific oven cleaning product following the instructions on the package.
- Clean the outside with a sponge dampened in warm water.
- **Do not use abrasive or metal pads.**
- Clean the oven door glass with washing up liquid.
- Wash the accessories in the dishwasher or by hand using an oven cleaner.

Replacing the bulb

CAUTION: Disconnect the oven power supply cable.

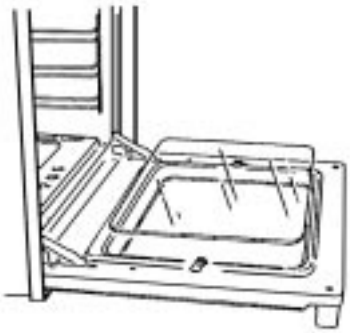
- To replace oven bulb **B**, remove protective cover **A** by turning it anticlockwise.
- After replacing the bulb, refit protective cover **A**.

N.B.: Only use 25W bulbs, type E-14, T 300°C, available from the After-Sales Service.



Oven door

The door glass can easily be removed and cleaned by unscrewing the 4 side screws.

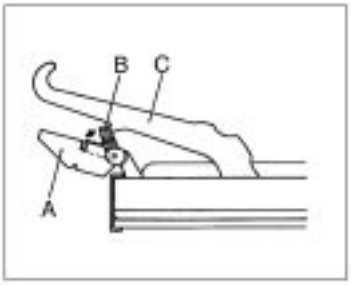


Removing the oven door

To make it easier to clean the oven, the door may be removed.

The hinges **A** are fitted with two mobile U-bolts **B** which block the door when it is completely open if they are hooked on to sections **C** of the hinges.

- Lift the door and remove it holding the sides of the oven door beside the hinges.
- Refit the door by first sliding the hinges into their groves and, before closing the door, detach the two mobile U-bolts **B** which were used to hook the two hinges.



TROUBLESHOOTING GUIDE

The oven does not work

- Switch the appliance on again to check whether the problem persists.
- Check whether there is power to the oven.
- Check whether the mechanical programmer has been set on the cooking time or on the manual position.

AFTER SALES SERVICE

Before contacting AFTER SALES SERVICE:

1. Check whether you can deal with the problem without help (see "Troubleshooting Guide").
2. Switch the appliance on again to check whether the problem persists.

If after these checks the oven does not work correctly, contact the nearest After-Sales Service.

Please give:

- a short description of the fault,
- the exact type and model,
- the service number (number after the word "SERVICE" on the rating plate) located on the lower front edge of the oven (visible when the oven door is open). The service number is also indicated on the guarantee booklet,
- your complete address and phone number.

Repairs made under the guarantee always require the intervention of the **Manufacturer's authorised service centres,** as shown in the guarantee conditions.

In the event you need an intervention by **technicians not belonging to a manufacturer-authorised service centre,** make sure you are given a receipt showing the work performed and make sure that the replacement parts used were **manufacturer's original parts.**

Following these simple rules will guarantee the product's quality and safety.

DECLARATION OF CONFORMITY CE

- This oven is intended to come into contact with food products and conforms with European Directive 89/109/EEC.
- This oven has only been designed for use as a cooking device. Any other use (such as heating rooms) is to be considered improper and, as a consequence, dangerous.
- This oven (Class 3) has been designed, built and sold in compliance with:
  - the safety requirements of "Gas" Directive 90/396/CEE;
  - the safety requirements of "Low Voltage" Directive 73/23/EEC;
  - The protection requirements of EMC Directive 89/336/EEC.
  - The requirement of Directive 93/68/EEC